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TO BEGIN

shellfish bisque

FRESH PICKED LISCANNOR CRAB MEAT, CRÈME FRAÎCHE (2,4,5,10)

chicken liver pâté

PRESERVED ARMADA FARM ONION COMPOTE, REAR, TOASTED BRIOCHE (1,2,3,6)

smoked aubergine tartar.

PINENUTS, POACHED FIGS, POMEGRANATE, CORN SALSA (7)

west clare mackerel

SWEET AND SOUR BEETROOT, RED ONION, CUCUMBER (4,5,11)

harissa cured organic salmon

BUTTERMILK, TOASTED FENNEL SEEDS (2,4,5,9,11)

torched scallops

ROMESCO SAUCE, SAMPHIRE, CRISPY CAPERS, DILL OIL (2,4,5,7,10) +€9 SUPPLEMENT

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MAIN COURSE

pan fried corn fed chicken

CAULIFLOWER, KALAMATA OLIVE CRUMBS AND RED WINE JUS (2,4,5)

homemade spätzle

EGG NOODLE, ASPARAGUS, GARDEN PEAS, CHERRY TOMATO FONDUE
(1,2,6,9 - CAN BE MADE VEGAN)

aileens fish & chips

HERB CRUMBED PLAICE, PEA, CELERY AND APPLE SALAD,
TRIPLE COOKED CHIPS AND ROASTED GARLIC AIOLI (3, 5, 11, 13)

pan fried atlantic hake

BOUILLABAISSSE SAUCE, DILL OIL (2,4,5,10,11)

oven braised black angus fetherblade

PARSNIP PUREE AND PICKLED VEGETABLES, BRAISING JUS (5)

black sole

CAPER AND LEMON BUTTER, ARMADA FARM PARSLEY (2,11) +€18 SUPPLEMENT

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DESSERT

gianduja semifreddo

NUTTY FROZEN MOUSSE, MISQ CARAMEL, APPLE (2,3,4,7,9)

baked custard & rhubarb tart

NUTMEG, IRISH RHUBARB (1,2,3,4)

70% valrhona chocolate & lemon

LEMON CURD, DRIZZLE SPONGE, CHANTILLY (1,2,3)

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Vine & Dine



(1) GLUTEN, (2) MILK, (3) EGGS, (4) SULPHITES, (5) CELERY, (6) LUPIN, (7) NUTS
(8) PEANUTS, (9) SOY, (10) SHELLFISH, (11) FISH, (12) MOLLUSCS, (13) MUSTARD, (14) SESAME